



Starters

Beef & Chicken Kabobs

za'atar chilli sauce, chimichurri, roasted corn salsa.....15

Grilled Squid and Octopus

vinaigrette of chickpeas, tomatoes, toasted garlic, parsley.....15

Tuna Carpaccio*

olive oil mashed potatoes, crisp pasta cracker, lemon aioli, capers, parsley.....17

Falafel

fried chickpea cakes, black bean hummus, tzatziki, green olive tapenade, spiced pita chips.....15

Beef Carpaccio*

gorgonzola polenta, parmesan, cipollini onions, balsamic reduction, scallion cream, garlic aioli.....18

Baby Lolla Rosa

shaved red onions, roasted beets, ricotta salata, wild flower honeycomb, tangerine vinaigrette.....14

"Greek" Style Baby Romaine

tomato, cucumber, cracked olives, red onion, feta phyllo triangle, oregano vinaigrette.....14

Boston Bibb Salad

white onions, toasted walnut dressing, mache, maytag blue cheese "shower".....13

Traditional Caesar Salad*

caesar dressing, olive oil brioche croutons, tomatoes, shaved parmesan.....14
w/ anchovy fillets.....16

Flatbreads

Ham & Asparagus

gruyère, black forest ham, caramelized onions, sunny side up egg.....17

Portobello

wild mushroom purée, roasted portobello, red onions, fontina cheese, white truffle oil.....16

Lamajoun

spicy moroccan lamb bolognese, smokey baba ghanoush, feta, roma tomatoes, green onions.....17

Eggplant Parmigianna

roasted roma tomato, caramelized onions, mozzarella cheese, garlicky bread crumbs, pistachio basil pesto.....17

Fig & Prosciutto

rosemary crust, sweet & sour fig jam, gorgonzola, prosciutto di parma.....18

Fiery Chicken Sausage

herbed ricotta cheese, balsamic onions, roasted tomato sauce.....17

WE ASK THAT YOU REFRAIN FROM CIGAR AND PIPE SMOKING ~ THANK YOU

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*HEALTH NOTICE-CONSUMING RAW OR UNCOOKED MEAT, FISH, OR DAIRY FOODS INCREASES THE RISK OF ILLNESS
NOT ALL INGREDIENTS ARE LISTED, INQUIRE WITHIN IF YOU HAVE ALLERGIES



Pastas

Ricotta Ravioli

roasted tomato basil sauce, sweet italian sausage, garlic bread crumbs.....18

Chicken & Gnocchi

pulled organic chicken, heirloom tomato ragu, handcrafted potato dumplings, basil oil.....24

Spring Pea Mezzaluna

fava beans, spring peas, haricot verts, truffle burro fuso, parmesan, crispy mushrooms, baby pea shoots.....23

Short Rib Pappardelle

slow braised ragu, horseradish fondue, heirloom tomato salad, balsamic vinaigrette.....25

Braised Manila Clams Fra Diavolo

stewed tomatoes, seasonal vegetables, rouille, house made tagliarini.....26

Butternut Squash Tortelli

amaretto cookies, sage, brown butter, parmesan cheese.....17

Entrées

Chicken Caprese Sandwich*

grilled organic chicken breast, melted buffalo mozzarella, heirloom tomato jam, basil aioli, toasted ciabatta, sweet potato fries.....18

Crab Stuffed Jumbo Prawns

saffron rice pilaf, yellow & green squash, orange beurre blanc, micro pea shoots.....27

Crispy Sole Po Boy*

wasabi slaw, pickled carrots, malt vinegar aioli, brioche hoagie, old bay potato chips.....19

Grilled Beef Tenderloin

garlic smashed potatoes, butter braised broccoli & carrots, crispy fried onions, port reduction.....30

Meat Loaf

buttermilk mash, seasonal spring vegetables, port wine jus, mozzarella fondue, toasted bread crumbs.....23

Shaved Roast Beef Sliders

vermont white cheddar, horseradish crema, chiffonade romaine, sautéed tomatoes, skinny fries.....17

Brick Oven Roasted Free Range Chicken

country potato cake, garlicky green beans, natural chicken jus, roasted red onion, watercress.....20

Pan Roasted Alaskan Salmon

red bliss potatoes, buttered asparagus, lemon meunière, ugly tomato insalata.....26

Sea Scallops

roasted tomato caper risotto, oyster glaze, green pea purée, shaved fennel salad.....28

OLIVES Burger

cheddar cheese, caramelized red onions, parmesan fries.....16
w/ truffle cheese.....20